🍦 Ice Cream: Steps and Key Points

Ag Science 1 · Unit 6 · Level 1



Name: _____

Mr. Torretta's "Steps and Key Points of Making Ice Cream" sheet (steps + key points) · check with Mr. Torretta.

🧺 If there is a tasting or ice-cream-in-a-bag lab (check with Mr. Torretta): get it. Check ☐.

- ☐ 🥛 **1/2 cup** half-and-half or milk
- ☐ 🍬 **1 Tbsp** sugar
- ☐ 🍦 **1/4 tsp** vanilla
- ☐ 🧊 **3 cups** ice + 1/3 cup rock salt (big bag)

🌱 Do one box. Check ☐ it.

1. 🥣 **Mix** milk and sugar. ☐
2. 🔥 **Heat** it to kill germs. ☐
3. 🧊 **Cool** it down. ☐
4. ❄️ **Freeze** and stir in air. ☐
5. 📦 **Pack** it. ☐
6. 🍦 Eat (if no allergy)! ☐

🍦 Ice cream steps: cut and glue in order

1 _____ ☐

2 _____ ☐

3 _____ ☐

4 _____ ☐

✂️ Cut these out

❄️ Freeze and stir

🥣 Mix milk + sugar

📦 Pack it

🔥 Heat it

💡 *Ice cream is at least 10% milk fat. Air whipped in while freezing is called “overrun.” Premium ice cream has more fat and less air.*